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Hints
for
Bologna Manufacturers
and
Pork Packers.



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Hints

FOR

Bologna Manufacturers

AND

Pork Packers.



By F. W. A. SCHNEIDER,
U. S. Meat Inspector.



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HINTS FOR BOLOGNA MANUFACTURERS AND PORK PACKERS.

**By F. W. A. Schneider,
U. S. Meat Inspector.**

According to the Act of Congress of June 30, 1906, all meat food products have to be free from drugs, chemicals, or dyes. No coloring matter shall be used in any preparation of human food. To comply with this law, more experience, care and cleanliness is necessary to manufacture a good product.

Especially the manufacturers of Bolognas, Sausages, etc., are compelled by the new law to produce an article equally as good as in former years, without the aid of coloring matter.

The publisher of this book will endeavor to explain all the manners and methods for result to have a nice Bologna and meat food product.

The principal part in manufacturing bolognas is to have your machinery in good order. The knives must always be sharp and the plates in good condition. The manufacturer should be careful that his meats will never get hot by chopping them. The cooler the meat is kept, the more water it will take.

To make bologna, especially Frankfurters, always prepare bull beef 24 to 48 hours beforehand, having a temperature of 38 to 42 degrees.

Never have the temperature less in winter or summer.

To Mix Bologna.

This is the part of manufacturing that must be done with the greatest care.

To have a nice bologna the bull meat must be chopped very fine, for the finer you chop the meat (without getting it hot), the better the bologna will look. Always take care in mixing and chopping that the meat keeps cool, especially with the Buffalo or Boss cutter, which is the machine to make the meat hot. This machine is the greatest improvement, though, when using plenty of ice water in mixing. No other machine will force so much water into the meats. No other machine can come up to the Buffalo or Boss cutter in mixing Frankfurters, bolognas, or liver puddings, but use plenty of ice water in winter or summer. You also have to take good care in seeing that the Enterprise or Sanders (Enterprise style machine) is always in good condition, using *always* the right knife belonging to plate, and have the knife sharp and the plate smooth, so that the meat comes out of the machine in little pieces. You will spoil the best bull meat if your knives and plates don't work correctly.

TABLE.

To Cook Bologna.

The cooking of bolognas must be done very carefully. In summer, especially, the bologna must be cooked thoroughly to prevent it from turning green. It always pays to put an expert bologna maker to do the cooking, for it is one of the principal parts in manufacturing.

Following is a direction, proved for years to be perfect, for cooking bologna:

Kind of Bologna.	Time of Cooking.	Temp. of Water.
Thick Bologna	2½-3 hrs.....	160°
(according to thickness.)		
Long Bol. (weasend) ...	1 hr.....	155°
Long Bol. Beef Mittel Casings	40-50 mins.....	160°
Round Bologna	20 min.....	160°
Frankfurter	8-10 mins.....	160°
Smoked Liver Pudding	1-1½ hrs.....	190°
(according to thickness.)		
Fresh Liver Pudding..	30 mins.....	170°
Blood Pudding	2½-3 hrs.....	190°
(Have your water boiling when put in.)		
Head Cheese	45 mins.....	190°
Pollnische	20 mins.....	160°
Pr. Ham	2½-3 hrs.....	160°

To Smoke Bolognas.

This is one of the main things in manufacturing bolognas. Especially in summer the bologna must be smoked well to prevent it from turning green. It is necessary to have a first-class bologna maker to attend to the smokehouse. The smokehouse must always be hot when you put the bologna in. It is a good idea to make a good fire about two hours before using the house. All bolognas must be smoked slowly at first for about half an hour, which gives the bologna a chance to dry off and to turn red. After the bologna is dry, build a steady, growing fire till the bologna is done. In smoking, watch the fire and see that the draught does not drive the fire to one side, leaving one side green and burning the other. If this should be the case, remove the fire to the side that needs the most heat. Never let the bologna come nearer to the fire than about five feet. If you have too much fire, beginning smoking, it will not get any color at all. If you do as instruction says, you will have a nice color on the bolognas.

SCALE.

According to this perfect test, bolognas cost you to manufacture, including casings, spices, labor and all expenses, as follows:

- Fr. Sausage, cost price of trimmings, 7c.; cost price of 100 lbs., \$8.55.
- Fr. Liver Pudding, cost price of material 3½c.; cost price of 100 lbs. \$4.80.
- Smk. Liver Pudding, cost price of material 5c.; cost price of 100 lbs. \$6.50.
- Bologna, cost price of bull beef 5c.; cost price of 100 lbs. \$8.00.
- Frankfurter, cost price of bull beef 5c.; cost price of 100 lbs. \$8.30.
- Pr. Ham, cost price of extra lean trimmings 8c.; cost price of 100 lbs. \$8.75.
- Head Cheese, cost price of pig's head 2 3-4c.; cost price of 100 lbs. \$6.20.
- Blood Cheese, cost price of material, 5c.; cost price of 100 lbs. \$6.50.
- Pollnische Colbarsci No. II., cost price of material 5 cents, cost price of 100 lbs. \$6.50.
- Pollnische Colbarsci No. I., one third beef and two-thirds pork, cost price of 100 lbs. \$9.00.
- Bologna No. II., head meat and cow meat, cost price of 100 lbs. \$7.00.
- Frankfurters No. II., head meat and cow meat, cost price of 100 lbs. \$7.15.
- Pr. Ham No. I., cost price of shoulders 9c.; cost price of 100 lbs. \$13.50.

PORK SAUSAGE.

Take 100 lbs. of good lean pork trimmings, or fresh pork shoulders, chop fine by Enterprise and use, for 100 lbs. of meat, 6 oz. of pepper, 3 oz. of nutmeg, 2 oz. of sage, 2½ lbs. of salt. Put the meat and spices into the mixer and use 6-10 lbs. of water and mix this all well about eight or ten minutes. After this, stuff into narrow hog casings or sheep casings.

Otherwise use Enterprise Machine, coarse plate.

for chopping pork and finish your sausage on an old-fashioned Sander round chopping block.

Sausage With Beef (Roasting Sausage).

Use, to 75 lbs. of fresh pork trimming, 20 lbs. of good, fresh bull beef; have all the veins taken out of the beef and cut all fat off, then run the beef through an Enterprise machine and chop it very fine, extra fine. After this, put the beef, but only the beef, into a mixer or Buffalo cutter and mix in all the water the beef can stand. After the beef is mixed well, put the 75 lbs. of pork trimmings into the mixer and mix beef and pork about five minutes. Use the same spices as in pork sausage, then stuff in narrow hog casings or sheep casings.

The addition of 5 to 8 per cent of flour is allowed, but you have to state this on your label, "Roasting Sausage—cereal added."

SMOKED SAUSAGES.

Frankfurter Style.

To make nice frankfurters you must have good bull beef and fat pork trimmings; pork cheeks would be very good. Take a fresh quarter of bull beef, bone and cut all fat off and veins out, then cut in pieces and run it through the Enterprise machine, then put it into the mixer and put in $2\frac{1}{2}$ lbs. of salt and one-half lb. of saltpeter, 2 oz. of sugar for 100 lbs. of beef. Also put 10 lbs. of water in, and mix well for about five minutes, then let the meat run into a box and let it stand until the next day. In the summer you must put a couple of pieces of ice into the centre of the chopped meat to keep it cool. After 24 or more hours, when the meat is thoroughly red, take it and chop it again with the Enterprise, then put it into a Buffalo cutter and chop and mix in all

the water you can. One hundred pounds of bull meat, handled the same way, will take at least 50 lbs. of water and ice. Use plenty of chopped ice in the Buffalo cutter. If the beef is prepared, take 35 lbs. of fat pork trimmings or pork cheeks, run through Enterprise, using second plate, and mix right into the beef. Have the mixer running about five minutes and spice this with all the salt necessary, and use, to 100 lbs. of frankfurter meat, 3 oz. of nutmeg, 1 oz. of cloves, 6 oz. of pepper and one-fourth oz. of garlic. Have these spices all mixed in well and the frankfurters are ready to stuff in sheep casings. After stuffing and linking, hang this in a warm smokehouse, have a good hickory wood fire and smoke them the first half hour with a small fire, just to make them dry. After they dry off, give them all the heat they can stand and they will have a nice color, if you smoke them as explained. After the frankfurter comes out of the smokehouse have a kettle with hot water ready, having the water 160° temperature. Put the frankfurters into the kettle and let them stand five to eight minutes. After this, put them in cold water about four minutes, take them out and the frankfurters are ready to sell. If you do as instruction tells you to, you will have a No. One Frankfurter.

In case that you have too much pork on hand, you may use 50 lbs. of pork to 50 lbs. mixed out bull beef. If you use this quantity of pork, mix less water into the beef. In summer always use more pork and less water, to prevent it from turning green.

THICK AND LONG BOLOGNA.

Take 100 lbs. of boned bull beef, cut fat off, and veins out, then run it through the Enterprise, then put into a mixer, using 2 lbs. of salt, and 6 oz. of saltpeter, and 10 lbs. of water. Mix this well about five minutes. Then put it into a box or truck and let it stand before using it for bologna

at least 24 hours. In the summer put ice between the meat. After your meat is red entirely, chop it again with an Enterprise, then put it into a Buffalo cutter or mixer and chop and mix fine. Handled thus, the meat takes about 30 lbs. of water. But if you use the Buffalo cutter be sure to have fine chopped ice in the water because the cutter is making the meat hot and when the meat is warm it is spoiled. After the beef is mixed well and has all the water it can stand, chop 25 lbs. of pork trimmings with Enterprise, using the second fine plate for it, and put the pork right into the mixer and mix four to five minutes. Then spice your meats with pepper, salt, nutmeg and garlic. For 100 lbs. of meat, use 6 oz. of pepper, 3 oz. of nutmeg, and $\frac{1}{2}$ oz. of garlic. Cut 10 lbs. of cooked back fat in little square pieces. The best way is to cut it by Speck cutting machine and put this into the mixer and mix again five or ten minutes and the bologna is ready to stuff in bungs or weasends. Then put into the smokehouse and smoke one-half hour slowly till they are dry. Then smoke the thick bologna two hours more by a good hot fire. The slunds take out in about $1\frac{1}{2}$ to 2 hours, but be careful and do not hang them too near the fire for the ends will be smoked too much then. After smoking, cook thick bologna according to size, 2 to $2\frac{1}{2}$ hours at 160° temperature; slunds one hour at 155° to 160° temperature for they will burst if cooked too long. For round bologna use a little more water and a little more pork.

Cooked Pressed Ham, Style No. II

Take 100 lbs. of *extra* lean pork trimming, use, for 100 lbs., $2\frac{1}{2}$ lbs. salt, one-half lb. sugar and one-half lb. saltpeter and mix the saltpeter and sugar well into the trimmings, then take a box and put them in *tight*, and let them stand for three, four or five days, till they are cured thoroughly. After the meat is prepared, take good

bull beef, run it through the Enterprise, mix with salt and saltpeter and let it stand 48 hours, till it gets red. After it is red, chop it again, put it in the Buffalo cutter and mix it with water but not too much. Then put 25 lbs. of this beef into the mixer with the 100 lbs. of the prepared pork trimmings and mix it about five minutes and the pressed ham is ready to stuff in beef bungs. Then hang the pressed ham in the smokehouse and smoke with hickory wood about four to five hours so that they have a nice color. But be sure and let no air into the casing; have a needle and pierce the ham all over before smoking on all the places where there is air it will show water.

After smoking, cook $2\frac{1}{2}$ to 3 hours in water at 160° temperature. After cooking, put the ham under a press.

Pressed Ham No. 1.

This is a very expensive bologna. Take heavy fresh pork shoulders, bone, cut all fat off outside and inside. After this, put the lean shoulders in a dry salt cure, as follows: For 100 lbs. of meat use 3 to 4 lbs. of salt, 3 oz. saltpeter and 8 oz. sugar. Have salt, saltpeter and sugar well mixed and rub it all around and all over the shoulder, then pack your shoulders very tight into a tub, but be sure and use no more salt than direction says, for having the meat nice and mild. Hold the shoulders in this cure for about ten days. Then have beef bungs ready (they must be soaked a day ahead); now dry the shoulders with a clean cloth and stuff into the bungs. Two shoulders will make a nice pressed ham by putting them in the bung. You must see that you get the shoulders packed together tightly. Press them in, leave no space in casing. Then tie the bologna up, take a needle and stick into the bologna until all the air is out. Then tie strings around the bologna, about eight strings, each an inch apart. Put the strings on very tight for in putting the

strings on tight all the air will be removed from the bologna. Now have boiling water and dip the bologna in for about three seconds. This experiment will take the rest of the air out of the bologna. After this, hang the pressed ham in the smokehouse for one night, but do not let the temperature be more than 110.° After smoking, cook your ham according to directions in the Cooking Table. After taking them out of the kettle, put them under a press and press the bologna for about five or six hours. First, press easily, for you might burst them if you press too hard, but continue pressing them every 15 minutes and presently they will be pressed nicely.

LOIN HAM.

Lacks Ham Style.

Take a nice lean pork loin and cut all the fat off and bones out, nice and smooth. Then put the loin into a dry salt cure—salt, sugar and saltpeter; mix and rub all around the loin; pack the loin in a box very tight and hold the loin in this cure till it is red thoroughly. Eight to nine days are necessary for curing. Four lbs. of salt cures 100 lbs. of meat. After curing, cut the loin right in the center, put one half on top of the other and stuff the loin into a beef bung as tight as you can. Tie the bung up and string the loin nicely. Stick the loin with a needle so that you will have no air in the bung, for all the air *must* be out. Hang the loin ham in the air a day before smoking. Smoke this ham slowly, and only with sawdust till it gets of a golden brown color. Smoke for two nights and let it cool off in the day before putting more sawdust on the fire at night. Temperature no higher than 90°. After smoking, it will sell to a delicatessen store. The German loin ham prepared in this style brings 40 cents a lb.

Pigs' Feet In Vinegar.

Clean the feet well and then put them into a kettle, 180° temperature, cooking them slowly, but have the water not any higher than 180°. If the water gets hotter all the skins will burst. After cooking, put them in cold water for two hours, have the water nice and cold, stir them up and change the water. In the meantime have vinegar mixed with water, put in some allspice and laurel leaves, and then put the feet into a case or barrel, and put the vinegar over it till the feet are covered. Do not let any feet remain out, for if they do they spoil.

Pork Chops In Gelee.

Take a nice loin of pork, crack the bones well about one-half inch apart, then put the loin into a nice sweet pickle for about three days. After this, take the loin out and hang in a hot smoke-house, smoke one hour, then put the loin into a kettle, boil, at 180° temperature, three-quarters of an hour. After this, cut the loin up into chops and lay them on a plate or pan and have hot gelee ready to put over the chops, just to cover them, and put them into the icehouse and let them stand until they cool off. If you do as instruction says, you will have a delicacy.

To cook gelee see last recipe.

Cooked Corned Beef.

To boil beef rounds, have the water 180° temperature. When you put them in have the water the same temperature, for one hour, then let your temperature sink down to 170° till the beef is cooked. A 20-lb. round should cook six hours and for each five pounds additional weight figure another hour.

To Boil Hams.

Have the water 190° temperature. When you put them into the kettle, hold this temperature about thirty minutes, then let the temperature fall to 170° till the hams are cooked. A ten-pound ham requires four hours for cooking, a fifteen-pound ham requires five hours and an eighteen-pound ham cook six hours. If you do as instruction says, your ham will be perfect.

SMOKED LIVER BOLOGNA.

Braunschweiger Style.

Take 50 lbs. of fresh pig livers and 5 onions, 1 lb. of salt and run it through the Enterprise, using fine plate, but *do not* have the liver in hot water before. Then put the liver into the Buffalo cutter or mixer and take 45 lbs. of fat pork cheeks and run it through the same Enterprise machine. After this put the cheeks in with the liver and mix these two substances well. In spices use to 100 lbs, 3 lbs. of salt, 8 oz. nutmeg, 6 oz. of cloves, 10 oz. of pepper and 3 oz. of cardamum. After having this all mixed well, take 15 to 20 lbs. of cooked speck, cut by speck machine in square dies and mix the fat in by hand. After this, the liver pudding is ready to stuff in hog black guts. Have the water *boiling* when you put the bologna into the kettle and cook the thin one-half hour, the medium one hour, and the extra thick one and one-half hour. After cooking, hang them in the smokehouse and smoke with hickory sawdust until they are of a yellow color.

Fresh Liver Pudding.

To make fresh liver pudding use fresh pigs' heads, clean and cook them. Then take livers, slice them and put hot water over them until all the blood substances are out. You can also cook for the liver pudding fresh pigs' hearts, fresh

tripe, fresh skins and fresh pigs' lungs. After cooking, take the bones out of the heads and run all the meat and liver you have, with about 10 onions and salt, through the fine plate of the Enterprise. After chopping fine, put the meat into the mixer and spice, using for 100 lbs., 3 lbs. of salt, 8 oz. of pepper, 6 oz. nutmeg, 4 oz. of marjoram, and 3 oz. of cloves. Mix about five minutes. If the substances you are mixing are dry and not fat enough, take about 15 to 20 pounds of fat pork cheeks, or back fat, or any fat, and run it into the pudding by Enterprise, and have it all mixed well. After this stuff it into round guts and cook the pudding 25 to 30 minutes at 165° temperature. Then cool off in ice water.

Extra Fine Head Cheese.

Take 75 lbs. of fresh or salt back skins, put them into an open jacket kettle, let about 25 gallons of water into the kettle, so that the skins are covered with water. Then turn on steam and cook for five hours, till all the gelee is out of the skins, and the skins are real tender. Then take the seive and take the skins out. Also take out the gelee that is left and put it into a tub, taking fat off. In the meantime take cleaned corned pigs' heads, cook them, but not too tender, just so that you can easily remove the bones. Then cut the head meat into pieces about two inches long and one-quarter of an inch thick. After cutting all, put into a clean box and cover this all with the gelee. Be sure that you put no skins into the head cheese, only gelee. Put some pepper and nutmeg between, and mix by hand. Then stuff in clean pig stomachs or beef bungs and cook at 190° temperature for three-quarters of an hour. Take them out of the kettle and put into the ice box. Be careful to have the stomachs or casings tied up well, or otherwise the gelee will cook out into the kettle.

The skins you may use for liver or blood pudding.

Pan Head Cheese.

Take fresh beef head meat, cured five or six days with salt, saltpeter and sugar. After it is nice and red, put it into a jacket kettle and cook it real tender. Then run it through the Enterprise, using coarse plate, into a box. After this, take two gallons of water for 100 lbs. (out of the same kettle in which you cooked the meat) and take five gallons of good gelee (the same as you used for the head cheese described on preceding page). Put the soup, gelee and head meat into the jacket kettle again; have it boiling, and then fill it in cans. In cooking the skins for gelee have some whole pieces of allspice and laurel bay leaves put in and cooked with the skins, so as to get a clear flavor.

Colbarci Polluische Bologna No. 1.

This bologna is the favorite bologna of the Polish people and if you manufacture this bologna as explained you are sure to sell a great quantity of it, and besides get a good price for it. Take 25 lbs. of good mixed bologna bull beef, and put into mixer. Now take 75 lbs. of good *lean* pork trimmings or pork shoulders and run this and a little salt through the Enterprise, using coarse plate. Then put this and the beef into the mixer, using in spices for 100 lbs., 6 oz. of pepper, 2 oz. of paprika, 3 oz. of nutmeg, 2½ lbs. of salt, 4 oz. saltpeter and 4 oz. of garlic, and mix this all for about five minutes. Then stuff into narrow hog casing and link them one-half pound apiece. This means one pound for a couple. After this, hang the colbarci in the smokehouse and smoke them thoroughly. This is necessary, for you do not cook the colbarci. After smoking, put the bologna in cold water for about three seconds, which prevents it from crumbling. Also be careful to have no air in the casings.

Colbarci Polluische Bologna No. 11.

Take 30 lbs. of good mixed thick bologna bull beef. Also take plate beef, or any other beef trimmings, beef cheeks, or whichever you have. Run this all through the Enterprise, using coarse plate. Also run some fat pork trimmings through the same plate. Then put into mixer for 100 lbs., 20 fine beef, 70 fat beef plates (coarse), or 30 lbs. fine beef, 30 lbs. beef trimmings, 20 lbs. pork trimmings (coarse). Use in spices for 100 lbs., $2\frac{1}{2}$ lbs. salt, 8 oz. pepper, 4 oz. garlic and 3 oz. saltpeter. Mix all this with the meat for about five minutes. Then stuff into narrow hog casings and link like frankfurters. Also smoke like frankfurters. The bull beef should always be prepared a day ahead of time with salt and saltpeter, so as to give the colbarci a good red color.

Blood Tongue Bologna.

Use 50 lbs. of good back fat, cook it and cut it with the speck machine in square pieces, as small as little dice. Also cook 50 lbs. of skins, but not too tender; run the cooked skins through the Enterprise, using fine plate. Also take 50 lbs. of corned pigs' or calves' tongues or use corned beef hearts, cook them and cut them in slices. After the back fat is cut, take hot water and rinse the fat off, so that it shows nice and clear without lard. After this, put fat and skins in a box, but both fat and skins *must* be *hot* when being put into the box. Then put 50 lbs. of fresh pig's blood in and also put the tongues in and spice this all, using for 100 lbs. 4 oz. marjoram, 3 lbs. salt, 10 oz. pepper, 4 oz. of the best cloves and 4 oz. allspice. After spicing, mix well by hand about ten minutes and then stuff into hog stomachs or beef bungs. Now have boiling water and put the blood pudding into the kettle, but be sure and always have the temperature above 185° . Cook the bologna about $2\frac{1}{2}$ or 3 hours, then take them out and lay them on a bench till the next day.

Bockwurst.

Take a good hind beef quarter (or calf meat), bone and cut fat off, take veins out, run it through the Enterprise, using fine plate. Run it through twice, using three-quarters of a pound of salt. Then put the meat into a mixer, or better, if you have it, Buffalo or Boss cutter, and mix in all the water the meat can stand. Have the water ice cold, for the colder the meat is the more water it will take. For 100 lbs. bockwurst use 10 eggs, putting same into beef or calf meat. Then run pork trimmings through the Enterprise, second plate, using for 100 lbs. 50 lbs. mixed beef or calf meat and 50 lbs. of fat pork trimmings. Put beef and pork into the mixer, also use in spices 2 lbs. salt, 8 oz. pepper, 4 oz. nutmeg, $\frac{1}{2}$ lb. chives (chopped fine by knife), $\frac{1}{2}$ lb. parsley and mix this all well. Before taking meat out of mixer be sure that it is perfect. First make just one bockwurst, cook it and hereby find out whether the bologna has enough water or not, cooking it five minutes at 170° temperature (Fahrenheit). By tasting you can tell whether the bologna needs more water or not. If so, mix more to all the meats. In case you used too much water, add 10 lbs. of flour to the meats, mix well and see that the bologna binds. After this is perfect, put meat in stuffer and stuff into sheep casings and link them off like little sausages.

Prima Summer Salami.

Take a dry, heavy bull hind quarter, bone and cut off fat and veins out of the beef. Cut the beef in pieces five by five inches each. Then take for 100 lbs. of beef $2\frac{1}{2}$ lbs. salt, $\frac{1}{2}$ lb. sugar and $\frac{1}{2}$ lb. saltpeter; mix the substances well with the beef and let it lay on a bench till the next day. Then take good solid pork shoulders, bone and cut out fat and veins, cut in pieces like the beef, mix with salt and saltpeter and let it stand about

one hour. In the meantime let the beef run through the Enterprise, fine plate, then let beef and pork run through together. After the beef and pork are chopped, have good hard back fat, take off skins and cut the side of the fat in three long pieces. These strips cut up in thin slices one-sixteenth of an inch thick, $1\frac{1}{2}$ by $1\frac{1}{2}$ inches square, just like a sheet of paper. Use 30 lbs. of bull beef, 30 lbs. of pork and 40 lbs. of back fat, using in spices as much salt as you think necessary by tasting, 3 oz. of whole pepper, 7 oz. of ground pepper and 1 oz. of garlic. All this prepared beef, pork, back fat and spices put on a Sanders chopping block, or better, if you have it, use an old-fashioned block and cradle knife, and start chopping till the fat appears as small as coarse barley. Then have beef middle guts ready to stuff. Stuff meat in good and tight, so as to let no air into the casings. String the bolognas and hang them in a good draughty place. Let them hang four to six weeks until they are good and hard. Then hang them in a cold smokehouse and smoke them slowly, but only with hickory wood sawdust. Do not let the temperature of your smokehouse be above 100° and then your salami will be extra fine.

December, January and February are the best months for making salami.

Cereval Bologna No. 1.

Take a good heavy bull hind quarter, take out bones and veins and cut off all fat. Then cut the meat in 5 by 5 inch pieces. For 100 lbs. use $2\frac{1}{2}$ lbs. of salt, 4 oz. of sugar, 6-8 oz. of saltpeter and mix these substances well. Then let this all stand until the next day. Now take a good heavy piece of pork (ham or shoulder), remove bones and veins, also cut off fat, cut in 5 by 5 inch pieces and mix this meat with salt, saltpeter and sugar and let this all stand for fully one hour. Then take the bull beef and run it through the Enterprise, using fine plate. Now put beef and pork

together into the Enterprise and chop it pretty fine. In this way the beef is chopped twice and the pork only once, but in putting the pieces in the beef and running both through, the machine mixes it pretty fine. Now put beef and pork on a Sanders round cutting block, or better, use the old-fashioned block and cradle knife. Then take a piece of back fat, skin it and cut one side of it in three strips. These strips cut in fine pieces. Then put this fat on the block with the rest of the meat. For 100 lbs. cervelat bologna take 25 lbs. beef, 30 lbs. pork and 45 lbs. back fat; use 5 oz. whole pepper, 6 oz. ground pepper, 3 oz. saltpeter, 3 oz. sugar. Chop this all till the pieces of fat look like heads of pins. Then taste, and if it is not salty enough put in as much as necessary. Then fill in hog bungs, which for 24 hours must lay in water so as to become soft and white. Then open the bungs and dry inside out with a cloth. Then fill as tight as you can, trying not to break the bung. After that hang the bologna in a draughty place for about four or six weeks, but the temperature must not be under 36°. Then after six weeks smoke the bologna cold, during the night have a small sawdust fire, which must die out again towards morning, so that the smoke-house can cool off. After the bologna hangs there about four days and nights it is ready. January and February are the best months to manufacture cervelat bologna. Never let the smoke-house be any warmer than 80° temperature.

Farmer Bologna.

Take 20 lbs. of nice bull beef, cut fat off and veins out. Run this twice through the Enterprise, using fine plate, then mix it with good ham pickle. Mix about 5 lbs. of water into the beef. Then have 60 lbs. lean pork trimmings, or the lean part of pigs' cheeks ready. Run this through the Enterprise, using coarse plate. After that put beef and pork into the mixer and use 2¾ lbs. of salt, 4 oz. of saltpeter, 3 oz. of nutmeg, 7 oz. of

pepper, 4 oz. of mustard seeds and 2 oz. of sugar. Mix this well for about three to five minutes. Then stuff into narrow hog casings or beef rounds. The beef rounds should weigh one pound apiece, the hog casings link like frankfurters, but two links instead of one. These must weigh one-half pound each. After stuffing, let them hang in a draughty place for 48 hours. Then smoke them slowly, the temperature not over 80° for two or three days. Use only hickory sawdust.

Holseiner Style Bologna.

Take 35 lbs. of beef (bull or cow), cut veins out, but let fat on, run it twice through the Enterprise, fine plate. Now take 30 lbs. of lean pork trimmings, run it through Enterprise, using second plate. Then put beef and pork into a Sanders round cutting block and also put 35 lbs. of good solid back fat with this all. Of spices use 2¾ lbs. of salt, 4 oz. of salt peter, 8 oz. of pepper, and 4 oz. sugar. Then chop this till the fat looks like wheat corns. Now fill in beef middle guts, but be sure to let no air into the casing. Pierce with a needle till all the air is out. Then hang the bologna in a place with plenty of air, for about two weeks, so that they can become good and dry.

If you like the bologna solid, let it hang before smoking two months, but do not let the temperature be under 38°. If the Holsteiner hangs too cold it will turn green.

Then smoke the bologna under the same regulations as salami or cervelat. Manufacture this bologna only in November, December, January, February and March.

Braunschweiger Mettwurst.

Take fat plate beef, bone, cut in pieces and run it through the Enterprise machine, using fine plate. Also take 10 lbs. of good beef suet, and run beef and suet through the machine twice. Now

take fat pork trimmings and let them through the same machine, fine plate. Then put beef, suet and pork into the mixer. To make 100 lbs. of mettwurst use 40 lbs. of beef, 10 lbs. of suet, 50 lbs. pork trimmings. Spices use 8 oz. pepper, 2¾ lbs. salt, 3 oz. sugar, 2 oz. whole pepper and 5 oz. saltpeter. Mix this well and stuff into beef rounds at the rate of one pound apiece. Then let them hang till the next day and smoke them slowly, but not over 70° temperature. Smoke with hickory sawdust about three days, but be sure to let your fire go out over night. Smoke only in the daytime, then let the bologna cool off. If the smokehouse is too hot the bologna will crumble up.

In summer just make a small quantity as this bologna will only keep in cool weather.

Summer Mettwurst.

Take beef cheeks or cow meat, *boned*, take veins out, cut in pieces, put in salt, saltpeter and sugar and mix this well by hand. Then let this all stand till the next day. Then run it through the Enterprise. After this put the meat on a Sanders round block and take good back fat, for 60 lbs. of beef use 35 lbs. of back fat. Put in as much salt as necessary, 6 oz. of pepper, 3 oz. of coriander, 3 oz. of saltpeter, 3 oz. of sugar and 1 oz. of garlic. Then chop this all till the fat looks like coarse barley. After this, put it all into a stuffer (airtight) and stuff in beef rounds. Hang them on smoke sticks and let them hang in the air for about two weeks. But the temperature should not be under 38°.

The room in which you hang the mettwurst should be dry. Then smoke them slowly with hickory sawdust, but do not let the temperature go over 70°. After smoking, the bologna is ready to sell.

This bologna must be manufactured only in November, December, January, February and March.

TO SMOKE MEATS AMERICAN STYLE.

After curing, put the hams, shoulders or bacon into a soaking tank and soak them according to their mildness five to eight hours. Very salty hams you may soak all night. In the summer, use cold water and in winter, hot water.

Change your water while soaking, stir them three or four times so that the water has a chance to get to all sides of the ham, soaking it thoroughly. After soaking the hams, wash them in a warm soda water, string them and hang them in a smoke-house.

Have the smokehouse good and hot when you hang the meats in, so that they will dry off quickly.

If your house is hot enough when putting the meats in all you need is sawdust.

TO SMOKE MEATS GERMAN STYLE.

Germany is the leading country for smoking meats. All meats smoked in Germany will keep twice as long as those smoked in the United States. This is because the temperature of their smokehouses is never any higher than 80° or 90°, also they do not soak their meats as long as they do in this country. They never will soak meats in hot water or put any soda into them.

After the hams and bacon is cured nice and mild, soak for two hours in cold water. Then wash your meats and hang them in a smokehouse and make a hickory sawdust fire, but be sure and use no wood, and smoke meats during nights, letting the fire die out during the day, opening the smokehouse doors. Never let the temperature be any higher than 85° to 90°.

Smoke hams and bacon in this way for about six to eight days, till they have a nice color.

Hams smoked in this way will keep five or six months. This is the correct way of smoking meats. December, January, February, March and

April are the best months to smoke these meats. You can eat the hams smoked in this style raw.

I would not advise any one to smoke meats thus in summer. In summer smoke them quickly to prevent them from turning sour and protect them against flies.

MEAT CURING.

America is the leading country for curing meats in mildness and sweetness. But in summer they have quite a few marrow sour hams and to prevent this the hogs should rest at least 24 hours before being slaughtered.

The principal part in curing is that the meats are well cooled before curing. The temperature for chilling meats should be 36° to 38° .

If you have no place as cool as required, chill the hams with ice and water, until the temperature is 36° to 38° .

Pickle And Temperature.

Pickle should not be over 70° strong, according to pickle tester.

Pumping Pickle.

To pump hams or shoulders use pickle 80° strong, according to tester. Put into this pickle for each gallon $\frac{3}{4}$ lb. of brown sugar and $\frac{3}{4}$ lb. saltpeter. The brown sugar will give the meat a golden color after smoking. This pickle is *only for pumping*. Some firms use molasses for pickling meats, but you will have better results in using sugar. The temperature for curing meats should be 38° to 42° Fahrenheit.

If you have no ham pump, you can stuff the hams with salt, saltpeter and sugar. Stuff ham with a tong between shank, joint bone and rump joint bone.

Four pounds of salt is sufficient to cure 100 pounds of meats.

Sweet Pickle Hams In Tierce.

By pumping hams with pumping pickle, pump into each joint bone one good struck. Take 285 lbs. of well cooled hams, put them in clean tierces. First row, shanks up; second row, shanks down. The last row, bottom end up, so when you open the tierce you will have a nice view of the hams. Put also between the hams 25 lbs. of salt, 3 lbs. of brown sugar and $\frac{3}{4}$ lb. of saltpeter. After this, copper the tierce up, fill with water and roll your tierce so that salt, sugar and saltpeter dissolve.

The pickle is now about 75° strong. Now bring the tierce into a room having 38° to 42° temperature. Roll tierce after ten days, also after twenty days. A ten-pound ham requires 35 to 40 days for curing. Twelve pounds and over will be cured in 50 days.

Follow instructions closely and your hams will be perfect.

Sweet Pickle Hams In Tanks.

After pumping hams, have a clean tank ready; sprinkle salt at the bottom of the tank. Now lay one row of hams and sprinkle salt, saltpeter and sugar over these hams (figure for 100 lbs. 3 lbs. of salt, $\frac{1}{2}$ lb. saltpeter and $1\frac{1}{2}$ lbs. brown sugar.) Fill your tank thus, all the way, but be sure to put the salt, saltpeter and sugar over each row. If your tank is filled, cover it over with boards, put something heavy on boards, so that when the pickel is put over the hams cannot move. The ham *must* always stay under pickle. The pickle must be 70° strong when you put it over the hams. Shift the hams in ten to twenty days, so that the top ones will go to the bottom. The same pickle must always be over the hams. Leave hams in tank about 35 to 40 days for a ten-pound ham. For a larger ham allow 50 days. The temperature should be 38° to 42°. If there is any foam at the top of tank, be sure and remove it.

To Cure Hams, Westphalia Style.

Prima-Prima.

Pick out for this purpose hams from 12 to 16 lbs. heavy. See that the hams have good solid red meat and good solid fat. (Chill them to 36° or 38° temperature.) Take the rump bone out. Cut short shank, make three cuts on back of ham, right in the center, each cut being about two inches apart. (This gives the salt a chance to get into the ham.) Now stuff the ham with salt, saltpeter and sugar. Stuff in shank, with a tong used to stuff hams. To stuff one ham you need 2 oz. salt, 1 oz. saltpeter and 1 oz. brown sugar. To cure 100 lbs. of hams use 4 lbs. salt, $\frac{1}{2}$ lb. saltpeter, $\frac{1}{2}$ lb. sugar. Mix this all well. Take the hams and rub the substance all around the ham and rub in as fast as you can and all over the ham. Now pack these hams in a tank or box just as tight as you can. Sprinkle over each row a handful of salt. After the hams are in the tank, cover them with boards and put something heavy on top to press hams. After two days look at them and see if there is pickle enough. Then put some more pickle over them 70° strong. Shift hams in 10, 20 and 30 days. They are cured thoroughly in 50 days. After curing, soak them for four hours in *cold water* (no soda in the water), string them and hang them for 24 to 48 hours in a draughty place. After the hams are dry, hang them in the smokehouse, have a hickory sawdust fire at night. Open the smokehouse doors during the day, which gives the hams a chance to cool off during the day. Smoke the hams about eight days at 80° temperature, till they are of a golden brown color.

Put these hams up in December, January and February only. The hogs must rest before slaughtering.

Do not pump these hams with the pickle pump. The ham gets porous by pumping and the ham turns green on the inside if you do. If you do as

instruction explains, the hams will keep a year. These hams are only to eat raw and for delicatessen use.

Sweet Pickle Bellies.

After the bellies are chilled, have a tank ready; sprinkle salt on the bottom and put in one row of bellies. Then throw salt, saltpeter and sugar over this row, using for 100 lbs. bellies 3 lbs. of salt, $\frac{1}{2}$ lb. saltpeter and $\frac{1}{2}$ lb. sugar. Continue this till the tank is filled, but do not forget to put the salt, saltpeter and sugar over each row. Then cover with boards, put something heavy on top so that the bellies cannot move and put pickle 70° strong over this all; 80° is the strength of the pickle in summer only, 70° are necessary for the pickle in winter. Be sure that the pickle *covers* the bellies. Seven to nine pounds cure 18 days; nine to fourteen pounds cure 20 to 25 days.

To Cure Beef Rounds.

Take all bones out and after your rounds or bottom rounds are chilled well, pump the rounds on three or four different places with pumping pickle. After pumping, pack them in tierces or tanks: put salt, saltpeter and sugar between, also put pickle over them 70° strong. The bottom rounds cure 30 days, the whole rounds cure 50 to 60 days. Shift your beef in 10 and 20 days. The temperature should be 38° to 48° for curing. The rounds must be in good condition before putting them in pickel, for if they are slimy on the outside, they will look rusty after pickling and by cooking, the fat of the rounds will show red and rusty.

Sweet Pickle Shoulders and Californias.

Cure the shoulders and Californias in the same way as the sweet pickled hams, 20 to 30 days, ac-

cording to weight of shoulders. Pump the shoulders in the joint bones. Shift them in ten days, once is sufficient. Temperature to cure 38° to 42°.

Pigs' Heads.

After your heads have been split, chill well and use second-hand ham or bellies pickle and put your heads in. Sprinkle salt and saltpeter over each layer, then put pickle over them 80° strong. If you need them, you may take them out of the pickle in three or five days. Always try to sell the heads as quickly as possible for they do not keep well.

Jowls.

Cure jowls the same way, but do not use them before eight or ten days. Temperature must be always 38° to 42°.

To Cure Prima Bellies German Style.

These bellies must be assorted. Only the best material should be used for this extra fine bacon.

Trim the bellies square (eight to nine pound bellies being the best size), also use no milky ones. Remove the ribs just as smoothly as you can, flatten them with a club and chill them well. Now have a small box with salt, saltpeter and sugar ready, mix well. (Figure for 100 lbs. bellies 4 lbs. of salt, ½ lb. sugar and ½ lb. saltpeter.) Rub *all* sides of bellies with this by hand. Then pack these bellies in a tank, packing them just as tightly as you possibly can, one on top of the other, till the tank is filled, and you are sure that there is no more space in the tank, because you put no pickle over this, the pickle should form itself. If you have your tank filled with bellies, for instance, 300 lbs., use no more than 12 lbs. of salt. Cover your bellies with boards and put something heavy on top.

Look at them the next day and if there is no pickle, put some over them about 70° strong.

Shift bellies into another tank in ten days, having the bottom ones on top. After 20 days take bellies out, soak them four hours in clean water, but use *no* soda. Then string them and hang them in a draughty place for 24 hours. Then smoke the bellies in Westphalia style. The smoke-house temperature must be *less* than 90°. Smoke the bellies thus in January, February and March.

In summer smoke them quickly to prevent them from getting sour.

Curing temperature should be 38° to 40°.

Pigs' Tongues.

After your pigs' tongues have been washed well, put them in tierces or tanks and put salt, sugar and saltpeter over them; also put good second-hand ham or bellies pickle over them. Stir the tongues up three or four times, for if they lie tight together no pickle will get between them and they will spoil. The pickle should be 70° strong. In eight or ten days your tongues will be cured.

Corned Beef (Plate).

After your plates have been chilled well, take a whole plate, cut brisket off and split navel and plate. Crack brisket and navel, then sprinkle salt and saltpeter on bottom of tank or tierce and put one layer of beef in. Sprinkle salt and saltpeter over this layer and pack another layer of beef in. Sprinkle salt and saltpeter over each layer till your tank is filled. You may use rock salt for this purpose. Now put pickle on beef 80° strong. Hold your beef in pickle for 18 or 20 days. If you want it for export, leave it in 25 days, for it must be cured thoroughly before bringing it to a hot climate. Temperature to cure should be always 38° to 42°.

LARD COOKING.

Prima Rendered Leaf Lard. Premium Open Kettle Rendered Leaf Lard.

To cook this lard you must have an open jacket kettle with stirrator.

To get the finest of lard, use only leaf lard. Run leaf lard through Enterprise, using coarse plate. Then put it into the open jacket kettle; put at bottom of the kettle about 15 lbs. of rendered lard. As soon as you put the leaf lard into the kettle turn steam on and have the stirrer working. Fill the kettle about three-quarters of the way, for if you fill it more and the lard starts to boil, it will run out. Now cook the lard about three hours (temperature 190°). Then stop steam and let lard run through a seive out of the kettle into a cool operator. Then stir the lard until it is cold. Then fill in three, five or ten pound tin pails. Five per cent. sweet lard stearine is allowed to be put into the lard. This stearine will give the lard a hold in summer and prevent it from melting.

Pure Steam Lard.

To cook pure steam lard use sweet, clean, clear hog fat; put into a tank, close tank, and cook with 40 lbs. of steam pressure about six hours. In case you use 50 lbs. pressure, cook four and a half to five hours. Then stop steam, after three hours open the tank and let lard run out to a cool ship with stirrer; have the stirrer working till the lard begins to get thick and then let it run into a tierce or tub. The addition of five per cent. sweet lard stearine is allowed to be put into the lard. This stearine will give the lard a hold in summer and prevent it from melting.

Tallow.

For tallow use beef fat, bones and all scraps. Cook in tank, the same way as you would cook lard.

Compound Lard.

To compose 100 lbs of Compound Lard you may use 34 lbs of pure rendered steam lard, 15 lbs. of sweet oleo stearine, 18 lbs of rendered tallow. 33 lbs of refined cotton seed oil, or

41 lbs of pure rendered steam lard, 41 lbs of refined cotton seed oil, 18 lbs of sweet oleo stearine.

Put this into an open jacket kettle with stirrer (no live steam must come in contact with the product) and cook by 40 lbs steam for about 2 hours. Then stop steam and after one hour let lard run into a cool aperatur with stirrer Have stirrer working till lard begins to show white. After this fill in tops or cans. You must state substance used for this compound lard on label or tops, for instance: "Compound Lard—Sweet Oleo Stearine and Cotton Seed Oil."

To Cook Gelee or Aspic.

Take nice, clean back skins, cut all fat off so that you have only the real skins left, for if there is any fat left the gelee or aspic will not be good. Wash the skins well and put them into a jacket kettle. Cover the skins with clean water (use for one pound of skins one quart of water), add to this some whole allspice, a couple of laurel leaves and some salt. Turn on steam and boil the skins for four hours steady. Be sure to cook all the gelee out of the skins. Then take a stirrer and take out all the skins and then let the gelee run through a cloth into a box or tub. After this, take a dipper and fish all the fat off the gelee. Do this three times before using it. The gelee must be nice and clear. In case the gelee or aspic has not got a golden color, you may add brown sugar extract, which gives it a nice color. The skins that are left can be used for head cheese, blood cheese or liver pudding.

RECIPES.

Following recipes can be bought from the publisher of this book for 15 cents apiece:

1. Prager Style Ham.
2. Kassler Style Loin.
3. Veal Ham.
4. Smoked Salmon.
5. Goose Breast.
6. Imitation Goose Breast.
7. Pigs' Roulade.
8. Beef Roulade.
9. Veal Roulade.
10. Braunschweiger Style Cervelat.
11. Cervelat from Goose Meat.
12. Gottinger Style Cervelat.
13. Dresdener Style Appetit Sausage.
14. Thüringer Style Knackwurst.
15. Hunter Bologna.
16. Vienna Style Bologna.
17. Münchener Brühwurst.
18. Augsburger Bockwurst.
19. Calf Meat Bologna.
20. Fraustadler Würstchen.
21. Frankfurter Bratwurst.
22. Cooked Westphalia Style Mettwurst.
23. Cooked Bremer Mettwurst.
24. Thüringer Roasting Sausage.
25. Bockwurst, Münchener Style.
26. Nürnberger Glöckly.
27. Bayrische Wollwurst.
28. Strassburger.
29. Trüffel Liver Pudding.
30. Tongues Liver Pudding.
31. Braunschweiger Sardellan Liver Pudding.
32. Farmer Liver Pudding.
33. Thüringer Liver Pudding.
34. Hildesheimer Liver Pudding.
35. Frankfurter Liver Pudding.
36. Tongue Bologna.
37. Nord German Pressed Bologna.
38. Thüringer Rothwurst.

39. Bremer Pinkel.
40. Pressäckel.
41. Brain Bologna.
42. Goose Liver Roulade.
43. Galantine from Pheasant.
44. Galantine from Partridge.
45. Galantine from Goose.
46. Galantine from Turkey.
47. Pigs' Heads Roulade.
48. Stuffed Pigs' Head.
49. Stuffed Pigs.
50. Sülze.
51. Ox Lips Salat.
52. Goose Liver Pudding.
53. Goose Trüffel Liver Puding.
54. Tayler Style Hams.

Koscher Meats and Bolognas.

1. Roast Beef.
2. Beef Roulade.
3. Smoked Beef.
4. Corned Beef.
5. Corned Ox Breast.
6. Veal Ham.
7. Beef Hams.
8. Smoked Ox Breast.
9. Calf Breast Roulade.
10. Calf Roulade with Tongues.
11. Imitation of Goose Breast.
12. Cervelat Bologna.
13. Salami Bologna.
14. Plock Bologna.
15. Vicane Sausage.
16. Frankfurter Sausage.
17. Paprica Sausage.
18. Krakauer Sausage.
19. Knask Sausage.
20. Appetite Sausage.
21. Polish Mettwurst.
22. Garlic Bologna.
23. Lyauer Bologna.
24. Morsadella.

25. Calf Meat Sausage.
26. Liver Pudding.
27. Trüffel Liver Puding.
28. Tongue Liver Pudding.
29. Pressed Head.
30. Sülze.
31. Goose Breast Smoked.
32. Goose Leg Smoked.
33. Goose Liver Pudding.
34. Goose Liver Pudding with Trüffel.
35. Paprika Speck.
36. Ox Lips Salat.

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